

BONELESS MARINATED LAMB SHOULDER

with figs

I've chosen the shoulder rather than leg of lamb, because I find it tastier. When you're cooking a large piece of meat on the braai, slice it in front of your guests. They'll be impressed and enjoy their meal even more.

Serves 4–6

1 deboned lamb shoulder
8–12 fresh figs, for serving

MARINADE

4 garlic cloves
1 bunch fresh coriander
1 bunch chives
1 bunch mint
¼ green pepper
1 litre plain yoghurt
salt and ground black pepper
to taste

Beforehand

🔥 Prepare the marinade: Peel the garlic cloves and cut them in four, or crush them for a more intense flavour. Set aside a few sprigs of coriander and chop the rest. Chop the chives and the mint. Chop the green pepper. Combine all the marinade ingredients in a dish that is big enough for the lamb shoulder. Set aside a bowl of this marinade to serve with the lamb.

🔥 Put the lamb into the dish with the remaining marinade, and coat it well. Cover with clingfilm and place in the fridge.

On the day

🔥 Prepare a fire with a lot of coals (it needs to last a long time) and set some coals aside.

🔥 Remove the lamb shoulder from the marinade and place it on the grid. Cook it for 5–6 minutes, then turn it over and brush with the marinade. Repeat this process for about 30 minutes, adding more coals to the centre of the braai as necessary to maintain the temperature.

🔥 When the lamb is almost cooked, stop brushing it with the marinade and allow the skin to brown. Remove it from the grid and leave to rest for 5–6 minutes.

🔥 If you want to cook the figs (it will make them sweeter), place them whole, on the grid, while the meat is resting, and turn them once or twice. (You can also serve them raw.)

🔥 Slice the meat and garnish with coriander. Serve with the reserved marinade and the figs, cut in four.

